

मापदण्ड ६: पाठ्यक्रमले तोके बमोजिमको पूर्वाधार, सामग्रीहरू र प्रयोगात्मक अभ्यासको व्यवस्था  
(Physical Facilities for Practical)

**Program:- Diploma in Hotel Managemet**

SN	Item to be supervised	Yes	No	Remarks
<b>1</b>	<b>Computer Lab.</b>			
a	Space (1 sq.m./student, Max.20 students at a time)			
b	White or green board			
c	<b>No. of computers (one computer per student in class)*</b>			
d	<b>Working condition of computers*</b>			
e	Cleanliness/ Windows/ Ventilator and lights			
f	Evidence of practical note book maintained			
g	Rules and regulations displayed			
<b>2</b>	<b>Kitchen with Equipment.</b>			
a	Space as per requirmentts.			
b	Racks and required furniture & Set up			
c	<b>Tools and equipments as per minimum requirements*</b>			
d	Evidence of practical note book maintained			
e	Cleanliness/ Windows/ Ventilator and lights			
f	Kitchen Store			
<b>3</b>	<b>Baking &amp; Pastry lab.</b>			
a	Space as per requirmentts.			
b	<b>Tools and equipments as per minimum requirements*</b>			
c	Racks and required furniture & Set up			
d	Cleanliness/ Windows/ Ventilator and lights			
e	Rules and regulations displayed			
<b>4</b>	<b>House Keeping Lab.</b>			
a	Demo Room			
b	<b>Supplies as per requirements*</b>			
c	Racks and required furniture & Set up			
d	Bed & Bedding			
<b>5</b>	<b>Demo OR Display Rack.</b>			
a	Tools and equipments as per minimum requirements			
b	Racks and required furniture & Set up			
c	Cleanliness/ Windows/ Ventilator and lights			
<b>6</b>	<b>Dress Changing Room.</b>			
a	Dress Changing place ( <i>Male</i> )			
b	Dress Changing place ( <i>Female</i> )			
<b>7</b>	<b>Cooking &amp; Baking /Housekeeping Store Room.</b>			
a	Space as per requirment.			
b	Cleanliness.			
c	Racks and required furniture.			
<b>8</b>	<b>Food and beverage service unit &amp; Bar.</b>			
a	Space as per requirmentts.			
b	<b>Tools and equipments as per minimum requirement*</b>			
c	Racks and required furniture & Set up			
<b>9</b>	<b>Fire Extinguisher/s &amp; First Aid Box.</b>			

\*Critical